



How To Clean Your Coffee Maker

Basic tear down and cleaning of an average coffee pot.

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INTRODUCTION

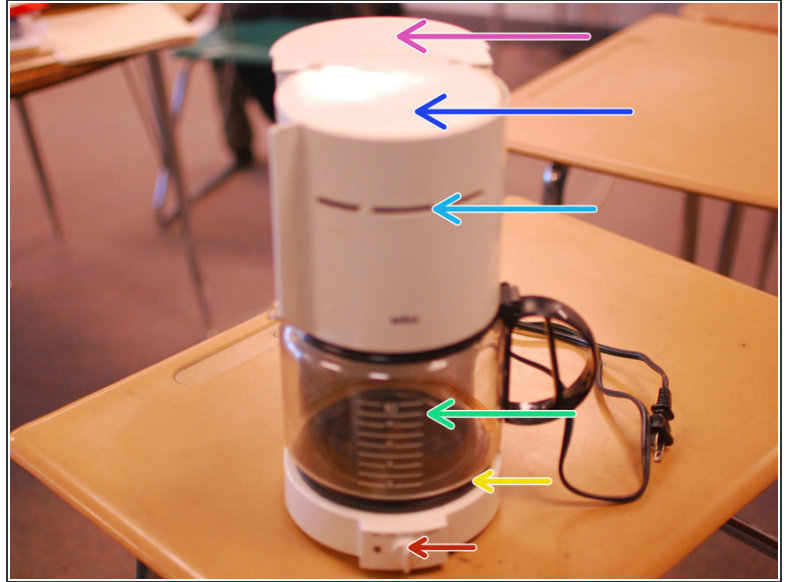
This how-to manual will show you how to properly clean your average coffee maker. Cleanliness is important when it comes to something you ingest. You don't want a filthy coffee pot heating your liquid sunshine for the day.



TOOLS:

- [Paper Towels](#) (1)
 - [Warm water](#) (1)
 - [Scotch-Brite No-Scratch scrub pad](#) (1)
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Step 1 — Braun Coffee Maker



- This is your average cheap-o coffee maker. When you use these coffee makers all the time, they work up a lot of grime and old coffee ground dirt. That is definitely not what you want to be drinking with your caffeine in the mornings. Just a quick clean up every once in a while will ensure a healthier looking coffee pot, and a healthier you.
- Let's identify the parts.
 - Water reservoir.
 - Hot water spout (over filter basket), discharges heated water over the coffee grounds in the filter.
 - Filter basket (holds the metal, paper or cloth filter). Do not put grounds directly into the basket.
 - Carafe. May be glass, or a thermal insulated carafe.
 - Warming plate.
 - On/Off Switch.

Step 2 — Starting The Clean-Up



- The first thing you want to do is take out the carafe and get it squeaky clean. This can be accomplished by using soapy water in the sink or by just using the dish washer if you own one.

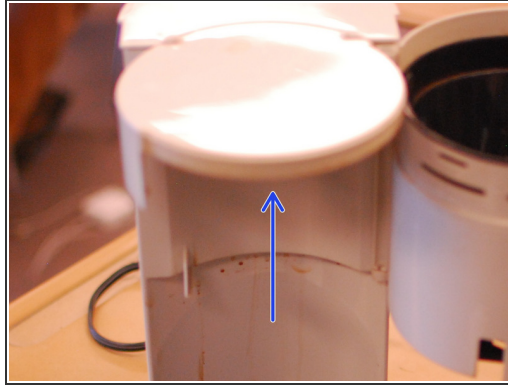
ⓘ For stubborn, burnt-on residue, try using a [Scotch-Brite blue scouring pad](#) and warm soapy water. An legendary waitress trick is to fill the carafe with ice cubes and swirl them around for ten minutes. No kidding, it works -- *sometimes*.

Step 3 — Next Up: Cleaning The Water Intake



- Next, clean the water intake with a damp paper towel. This could possibly be the most challenging part to clean on coffee makers. Some of them are very slim and it can be very hard to get your hand into with a wet paper towel. If that's the case, you can use a spatula or something with a thin handle to move the paper towel around, thus cleaning it.
 - ⓘ A soft nylon bristle bottle brush can also be useful. A toilet bowl brush will be too big.
- Internal components can't be reached by hand of course. A suggested course of action is to run a 50/50 white vinegar & water mixture through your coffee maker. This will remove the scale and impurities left inside the machine over time. After running the vinegar through, run a couple batches with clean water to flush the taste of vinegar out.

Step 4 — Filter basket, water spout, and body



- Next, you will want to clean the coffee filter holder. A lot of dirt and grime will build up in these, and it goes directly into your coffee. You don't want that! Just scrub it out with a microfiber scrub rag (with nylon bristles) and warm soap water. Rinse with lots of warm water.
 - Don't forget the area above the filter holder. During brewing, steam from the grounds accumulates above the filter. Depending upon your particular maker, this area may be quite dirty. Use the same microfiber scrub rag to get this clean.
 - ⓘ During routine use of the coffeemaker, wiping this area after use will minimize buildup and keep your coffee tasting better.
 - Finish it up by cleaning the rest of the body of the coffee maker with a damp rag (a very light soapy water mixture might be needed). The warming plate may have the residue of burnt coffee, so use a scrubby rag or [Scotch-Brite blue scouring pad](#) to get it clean. Make sure you do not leave any visible residue on your coffee maker.
- ⚠ Most coffeemakers carry warnings that the main body, including electrical parts, is NOT immersible. Do not wash it in the sink. If you get it very wet, allow to air dry a few hours before plugging into an electrical outlet.

Step 5 — You Are Finished!



- You now have a clean and tidy coffee maker ready to make your coffee for the day! Be sure to clean your coffee makers on a regular basis. It makes you look good, and it makes the coffee taste better.
- Thanks for reading my how-to manual on cleaning the average coffee pot!

Make sure appliance is completely clean and dry. Close plastic filter basket and water intake lid. Replace carafe and you're good to go the next time you want coffee!

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